

CURRENT RELEASE WINES		Retail	Club Price
2019	Albariño	\$21	\$16.80*
2019	Albariño Private Select	\$26	\$20.80*
2017	Blanco Dulce 375ml	\$30	\$27.00
2008	Colheita Port	\$60	\$54.00
2016	Dolcetto	\$24	\$21.60
2015	Estate Port	\$25	\$22.50
2016	"Fiesta" Tempranillo	\$25	\$23.50
2016	Fifty-Fifty	\$32	\$28.80
2016	Graciano	\$30	\$27.00
2017	Grenache	\$30	\$27.00
2019	Grenache Rosé	\$19	\$15.20*
2016	Malbec	\$30	\$24.00*
2015	Malbec Reserve	\$42	\$37.80
2013	Paramour Gran Reserva	\$110	\$99.00
2016	Syrah	\$32	\$28.80
2015	Syrah Reserve	\$44	\$39.60
2017	Tannat	\$32	\$28.80
2008	Ten Year Colheita Port	\$60	\$54.00
2016	Tempranillo Barrel Select	\$35	\$31.50
2015	Tempranillo Reserve	\$49	\$44.10
2016	Tinta Amarela	\$32	\$25.60*
#19	Vintner's Blend	\$19	\$16.20
2019	Viognier	\$26	\$20.80*

*20% off pricing through **May 19th**

LLANEROS PRIVATE EVENTS

Wine Club Members have priority when scheduling private events. Enjoy a vertical tasting in our Library Wine Cellar or a private seated tasting in our Bacchus Room. We also cater business luncheons and special occasions. Call the Vine and Wine Center for details.

(541) 679-6642

LLANEROS WINES

2019 ALBARIÑO PRIVATE SELECT

Our Private Selection, crafted from the ripest lots of our best blocks was fermented in both barrel and tank. Exciting fragrances of orange blossom, tangerine zest, apple and pear merge with delightful aromas of a pastry kitchen. The palate evolves into a tropical fruit medley with an elegant, complex finish.

2019 VIOGNIER

This aromatic wine leads with delicately sweet floral notes. Robust with flavors of golden apple, citrus, pear, and finishes with a bright crisp lemon-lime component.

2017 TINTA AMARELA

ALL CLUBS

This Portuguese varietal is one of the most obscure wines we produce. Bone-dry, it has tongue-gripping tannins that taste of black tea. It offers ripe blue fruits, dried raspberries, cocoa elements and a hint of vanilla.

2016 MALBEC

RED WINE CLUB

This Malbec is a beautiful swirl in a glass. With ripe black fruits, plum, blueberries, and rich blackberries there is nothing to not love about this wine. This vintage provides a lengthy finish, with velvety tannins that will keep you wanting more.

2017 TANNAT

RED WINE CLUB

Dark, rich and luscious, this wine is bold and beautiful. This full bodied wine is dark and inky with flavors of ripe black currants and plum surrounded by savory licorice, smoke and cardamom. This intense wine provides a full mouth feel, the velvety finish will leave you wanting more.

Optional Wines:

2019 ALBARIÑO

2019 GRENACHE ROSÉ

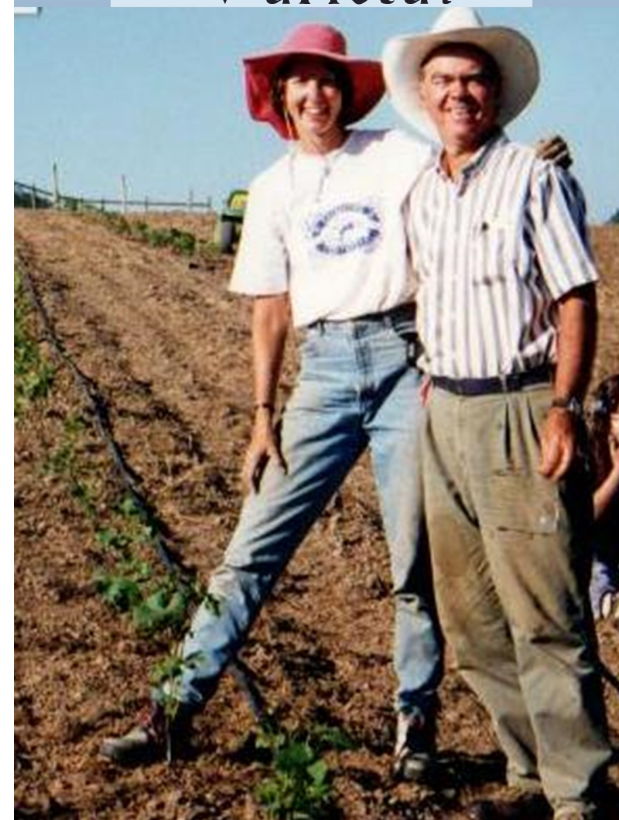
2019 MUSCAT

On the cover:

Earl and Hilda Jones standing over their first planting of Tempranillo, Memorial day 1995.

Photo by:

Abacela Varietal



PIONEERING EXTRAORDINARY
VINES & WINES

SPRING 2020

VOL XX, ISSUE II
12500 LOOKINGGLASS ROAD
ROSEBURG, OR 97471
WWW.ABACELA.COM

Dear Llaneros,

We welcome spring with enthusiasm as bountiful sunshine encourages the vines to wake up from their siesta and bud break emerges throughout the vineyard. It's a beautiful time of renewal and a great time to visit!

Memorial Day 2020 marks the 25th Anniversary of the first grape plantings at Abacela. This Milestone will be Celebrated throughout the year with many exciting events! We hope to see you at our upcoming Memorial Day Open House. Our Vine and Wine Center staff is looking forward to pouring new releases and special wines from our library dedicated for this monumental occasion.

We hope you had a chance to attend our 9 over 90 points party! It was a grand event celebrating our recently evaluated wines that garnered excellent marks and praise from Wine Enthusiast Magazine! We are also excited to announce our results from the American Fine Wine Competition. Across the board we are consistently producing a wide assortment of highly praised fine wine. You may already have some of these wines tucked away in your cellar. We suggest stocking up while you can because with excellent ratings like these, they won't be available for long!

We would love to you to Join us for Earth Day at Abacela. Be sure to make reservations for our 100 mile meal on April 22nd. Chef Tina Hamilton will be preparing a very unique dinner experience featuring ingredients sourced within 100 miles of Abacela.

In the cellar, winemaker Andrew is nearly finished conducting tasting trials, assemblages to ready the 2018 red wines for bottling in the Spring and Summer months. Our 2019 White and Rosé wines were bottled in February and ready for you to enjoy.

In the vineyard, the crew has completed the daunting task of pruning each vine by hand. Over the winter we removed blocks of vines that didn't perform perfectly on Rocky Crest and South Face and have replanted with more Syrah, Grenache and Graciano. We expect these varietals will flourish and look forward to sharing them in with you the future.

Thank you for your continued support and dedication over the years! We look forward to sharing this exciting milestone year with you! We hope to seeing you in our tasting room or at some of many special events we will be hosting for our 25th Anniversary. Cheers to many more years!

¡Salud!

Earl, Hilda and Team Abacela

UPCOMING EVENTS

- All events are at Abacela unless otherwise noted.

April 11, 2020

Spring Pick up Party at Abacela 11 AM – 4 PM

TGIF Wine and Pizza Nights, 4 PM – 7 PM

May 1, 8, 15, 22, 29

August 7, 14, 21, 28

June 5, 12, 19, 26

September 4, 11, 18, 25

July 3, 10, 17, 24, 31

October 2, 9, 16, 23, 30

April 17, 2020

International Malbec Day

Vertical Private Tasting of Malbec

April 17, 2020

Steamboat Inn Winemaker Dinner, Idleyld Park, OR

RSVP Required

April 25, 2020

100 Mile Meal at Abacela - RSVP Required

April 25, 2020

Llaneros Choice Awards

Favorite Varietal and Vintage; Best Bottle

May 2, 2020

Umpqua Valley Barrel Tour

May 23 – 25, 2020

25th Anniversary Celebration

Memorial Day Open House, 11 AM – 5 PM

June 6, 2020

Heceta Lighthouse B&B Winemaker Dinner,

Yachats, OR. RSVP Required

June 13, 2020

International Rosé Day

July 29 – August 2, 2020

Albariño Days

August 17 - 23, 2020

Oregon Wine Experience

August 15, 2020

Wine Club ¡Fiesta! - Save the Date!

September 10, 2020

Fall Wine Club Portland Pick up Party at Opal 28

11 AM – 4 PM

September 12, 2020

Greatest of the Grape Competition

11 AM – 4 PM

September 19, 2020

Fall Pick up Party at Abacela 11 AM – 4 PM

NEWS & REVIEWS

WINE ENTHUSIAST

93 Pts. 2015 South East Block Reserve Tempranillo

93 Pts. Editors' Choice

2015 South Face Block Reserve Syrah

92 Pts. Editor's Choice 2016 Tinta Amerela

92 Pts. Cellar Selection 2016 Malbec

92 Pts. 2015 Syrah

91 Pts. 2016 Barrel Select Tempranillo

91 Pts. 2015 East Hill Block Reserve Malbec

90 Pts. 2017 Tannat

90 Pts. Editor's Choice 2016 Fiesta Tempranillo

AMERICAN FINE WINE COMPETITION

91 Pts. Dbl. Gold

2015 East Hill Block Reserve Malbec

91 Pts. Dbl. Gold 2016 Fiesta Tempranillo

90 Pts. Gold 2018 Albariño

90 Pts. Gold 2015 SE Block Reserve Tempranillo

CORNISH GAME HENS WITH HERBS DE PROVENCE

INGREDIENTS:

- * 6 Cornish Hens, rinsed and patted dry
- * 6 tbsps Dijon Mustard
- * 3/4 c Olive Oil
- * 6 Cloves Garlic, pressed
- * Fresh Basil
- * 3 tbsps Balsamic Vinegar
- * 1 Lemon Squeezed
- * 1 tbsps Herbs de Provence
- * Freshly Ground Pepper & Sea Salt

PREPERATION:

Season the hens with salt and pepper. Place them in a large bowl. Mix the olive oil and lemon juice together and drizzle over the hens. Allow the hens to rest for three hours, turning occasionally to remain coated in the marinade.

Preheat the oven to 450. Place the hens in a roasting pan and stuff each cavity with fresh basil leaves. Brush each hen with a tablespoon of mustard. Place the hens in the oven and roast for 15 min. Pour the reserved marinade into bowl and whisk in the vinegar, garlic and Herbs de Provence. Reduce the heat to 350 and continue roasting for 45 min. basting with the marinade every 10 min. Remove from the oven let rest and serve.

Recipe by Abacela's Deb Belmont

Enjoy with our 2017 TINTA AMARELA